THE J.M. SMUCKER Co

Mini Potato and Caramelized Onion Puffs (Knishes)

Prep Time	Cook Time	Serves	Difficulty
30 mins	17 mins	60	N/A

Ingredients

- **Filling:**
- 1 tbsp (15 mL) Canola or Vegetable Oil
- 1 onion, diced
- salt and pepper to taste
- 3 cups (750 mL) mashed potatoes, cooled
- additional oil for brushing, optional
- sesame seeds for garnish, optional
- **Crust:**
- 2 cups (500 mL) **Robin Hood®** Original All Purpose Flour

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- 1 tsp (5 mL) salt
- 3/4 cup (175 mL) All Vegetable Shortening
- 4-8 tbsp (1/4-1/2 cup) (50-125 mL) cold water

Directions

Step 1:

Line a baking sheet with parchment paper. Preheat oven to 425°F (220°C).

Step 3:

Heat oil over medium heat in medium skillet. Add onion and cook until dark brown, stirring occasionally. Remove from heat, season with salt and pepper and combine with mashed potatoes. Taste to adjust seasonings. Set aside.

Step 5:

Blend flour and salt in medium mixing bowl. Cut shortening into flour mixture, using a pastry blender, or two knives until mixture resembles coarse crumbs. Sprinkle with 4 tbsp (50 mL) water. Combine with a fork, adding enough additional water if necessary until dough holds together. Turn out onto well-floured board and shape into a ball. Divide into 3 portions. Working with 1 portion of dough at a time (keep remaining covered with plastic wrap), roll into a 13“x 6“ (32 cm x 15 cm) rectangle. (Each rectangle will make two logs). Place 1/3 of filling mixture along bottom long side of the rectangle. Brush bottom edge with water. Roll from bottom, one turn, to cover filling with pastry. Cut along edge and pinch to seal. Cut log into 1” (2.5 cm) pieces and place on prepared baking sheet. Repeat with remaining portion of rectangle. Repeat with remaining dough balls.

Step 6:

Brush tops with oil and sprinkle with sesame seeds if desired. Bake in preheated oven 15 - 17 minutes or until golden.

Images

